



How to Season

To make the most of your Que-Tensils mild steel product, please take the time to carefully season it. It is essential for getting the best longevity against corrosion and establishing non-stick properties for cooking. Once the item is seasoned it should only get better with use over time.

We have put together some guidelines to make the seasoning process easy for you. There are multiple ways to season steel cooking items, and lots of information available online. Please ensure that you have adequate ventilation if you are using your oven inside, as it may get smokey.

Don't worry, seasoning is not as daunting as it seems!

Initial Clean:

Start by giving your item a thorough wash to help remove any leftover residues, protective layers, or mill scale left over from the manufacturing process.

Use a mild dish detergent, warm water and a scourer to gently scrub. Dry completely with a dish towel.

Heat:

Preheat your BBQ (or oven) to 400°F/200°C. Place your Que-Tensils product in your BBQ/oven for approximately 10mins. This ensures that the item is completely dry and that the oil can go on as thinly as possible. Remove the item to start the seasoning process, being mindful the item will now be hot.

Oil:

Once at temp, spread a thin layer of oil onto the item with a paper towel or cloth. We recommend using an oil with a high smoke point such as canola or grapeseed oil. Ensure that there is oil covering the entire surface, making sure to wipe any excess oil off with a paper towel. Excess oil can lead to poor seasoning results, leaving a splotchy, or sticky coating.

Cure:

Keeping your BBQ (or oven) at 400°F/200°C leave the product in for an hour. If you are using an oven, consider using a lined baking tray on the bottom rack to catch any excess oil drips.

Cool:

After at least an hour turn off the heat in your BBQ or oven and let it cool down naturally with the product still inside. Leaving the item inside to cool helps the seasoning bond to the steel.

Completion:

After the cooling period, you should now be good to go! You should notice that the item has now discoloured, which is what you are looking for and means that the item is becoming seasoned. If you notice any blotches, or patchy areas this may mean that the seasoning has not completely taken. Results can depend on several factors, such as the type of oil used and the way it is applied. If you do not get the desired result the first time, and food sticks, or rust is becoming apparent, the steps above may need to be repeated to achieve a full season.

After Use Cleaning:

Cleaning is best carried out without the use of detergents or soap as they can reduce or remove the seasoning. It is best to clean seasoned items by giving them a wipe using non-abrasive cloths only. Hard stuck-on stains, may need a very mild scouring pad. Be aware that this could reduce or remove your hard earned seasoning. Alternative cleaning methods such as a salt/oil scrub or boiling water can also be used. Best results are achieved by cleaning while the item is still warm. If detergent is to be used and the seasoning is not what it used to be, you may need to repeat the initial seasoning method.

Storage and Maintenance:

After cleaning a seasoned item, apply a very thin layer of oil to prevent corrosion. Store your Que-Tensils item in a cool, dry area to prevent rust.